

# LITTLE INDIA



# MENU

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## TANDOOR DESCRIPTION

Tandoor is an oven made from Indian clay simple artefact which does many things – bake bread, or roast lamb and chicken. All preparations cooked in the Tandoor are marinated in yoghurt together with a special blend of Himalayan herbs and spices to suit each variety of preparation.

The Tandoor is kept at a high temperature with charcoal, which heats its walls, and the heat thus radiated together with smouldering charcoal does the cooking. This process seals in the goodness and the smouldering charcoal also lends the food a special flavour.

**BABUR, THE FIRST MOGHUL TO BE LURED TO INDIA BY ITS RICHES, STARTED A DYNASTY WHICH BECAME KNOWN AS THE “MOGHUL EMPIRE” FOR OVER TWO CENTURIES. THEY BROUGHT WITH THEM SOME OF THEIR NOMADIC TRADITIONS, SUCH AS MASTERY OF HORSE RIDING AND UNIQUE WAYS OF PREPARING AND COOKING FOOD. THEIR FOOD WAS COOKED ON AN OPEN FIRE OR A MAKESHIFT EARTHENWARE OVEN, GIVING IT A DELICATE FLAVOUR AND NATURAL TASTE.**

**THEIR COOKING STYLE GRADUALLY BLENDED TOGETHER WITH THE LOCAL INDIAN METHODS OF FLAVOURING FOOD WITH DELICATE HERBS AND SPICES, THUS BECOMING WHAT IS NOW KNOWN AS “MOGHUL CUISINE”.**

Fully Licensed Indian Restaurant & Take Away

Open 7 Days a week 6 pm – 11 pm  
including Bank Holidays  
(Last orders 10.30pm)

Coopers Way, High Street, Henfield, West Sussex.

Tel: 01273 495 292 / 494 767

### AALE-E-KOWSER (STARTERS)

<b>SHEEK KEBAB</b> Minced lamb with Fresh Coriander, Herbs and Onions shaped on a skewer, served with salad.	£3.25	<b>BOTI KEBAB (LAMB TIKKA)</b> Four pieces of Lamb marinated in Yoghurt and cooked in the Tandoor. Served with Salad.	£3.25
<b>SHAMI KEBAB</b> Minced Lamb and Split Peas, blended together with Fresh Ginger and Mild Spices and formed into small Cakes. Served with Salad.	£3.25	<b>BORO CHINGRI PROJAPOTI (KING PRAWN BUTTERFLY)</b> King Prawns marinated in Spices and Herbs, coated in Bread Crumbs and lightly fried.	£4.00
<b>RESHMEE KEBAB (KEBAB IN A NET)</b> This is finely minced or ground Lamb, Wrapped inside a net like Omelette casing. Served with Salad.	£3.25	<b>BORO CHINGRI PURI (KING PRAWN PURI)</b> King Prawn cooked with Onion, Tomatoes and Green Peppers. Served With Indian fried Bread.	£4.95
<b>MURGIR RAAN (TANDOORI CHICKEN)</b> Chicken Drumsticks marinated in a Garlic, Ginger, Mustard and Yoghurt Sauce and cooked over Charcoal.	£3.25	<b>BHUNA PRAWN or CHINGA PURI</b> Prawns cooked with Onions, Tomatoes, Green Peppers and Indian Spices. Served With Indian Fried Bread	£3.95
<b>MURGH TIKKA (CHICKEN TIKKA)</b> Diced and cubed pieces of tender Chicken marinated in Yoghurt and Mild Spices.	£3.25	<b>MIXED STARTER</b> A platter of Onion Bhaji, Chicken Tikka, Lamb Tikka and Samosa.	£3.95
<b>ONION BHAJI</b>	£3.25	<b>ALOO or CHICKEN CHATT PURI</b>	£3.25
<b>SAMOSA</b>	£3.25	<b>KEBAB ROLL</b>	£3.25
<b>PAKORA</b>	£3.25	<b>ALOO PAPORS</b>	£3.25
<b>BENGALI RISSOLES</b>	£3.25	<b>MELON (When In Season)</b>	£2.50

### KEBAB-BAHAR (TANDOORI)

TANDOORI FOOD IS COOKED IN A CLAY OVEN CALLED A TANDOOR. MILDLY SPICED AND MARINATED IN YOGHURT AND SEARED OVER CHARCOAL. THIS TRADITIONAL AND HEALTHY METHOD OF COOKING VARIOUS MEATS AND FISH, CAPTURES ALL THE FLAVOURS AND THE NATURAL GOODNESS OF THE FOOD. LOW IN FAT AS THIS IS LOST DURING COOKING.

<b>MURGH (TANDOORI CHICKEN)</b> Half a tender Fresh Chicken, marinated in Yoghurt with Fresh Garlic, Ginger and the unusual Flavour Of Fenugreek Leaves.	£6.50	<b>BORO CHINGRI (KING PRAWNS)</b> Superb King Prawns marinated in Yoghurt, Fresh Herbs and Spices - cooked in the Tandoor.	£9.95
<b>MURGH TIKKA (CHICKEN TIKKA)</b> Diced and Cubed Pieces Of Tender Chicken marinated in Yoghurt and Mild Spices	£6.95	<b>MURGH SHASLIC (CHICKEN or LAMB)</b> Pieces of Spring Chicken or Lamb Marinated in Yoghurt and Spices and Grilled with Tomatoes, Capsicums. Served with Salad.	£7..50
<b>BATER</b> Two Quails prepared, marinated in Yoghurt with Garlic, Ginger, Cumin and Turmeric.	£6.95	<b>SUPREME SHASLIC</b> Tender pieces of Chicken, Lamb and King Prawn marinated in Yoghurt and Spices and Grilled with Tomatoes, Green Peppers and Onion. Served with Salad.	£11.95
<b>BOTI KEBAB (MEAT TIKKA)</b> Four Lamb chops marinated in Yoghurt and Cooked in the Tandoor.	£6.95	<b>SELECTION OF TANDOORIS</b> If you are unable to decide which of these delicious dishes to order, perhaps you may like to try an assortment which would include the following items: Chicken, Chicken Tikka, King Prawn Lamb Chop and Sheek Kebab.	£11.95
<b>SHEEK KEBAB</b> Minced Lamb with Fresh Coriander, Herbs and Onions, Shaped on a Skewer, Served in a Sizzler with fresh Podina (Mint) Chutney	£6.95		

## SHAHI MUGHLAI KHANA (CHICKEN & LAMB)

THE FOLLOWING DISHES ARE SERVED WITH PILAU RICE

<b>JHALFAREZI</b>	£8.95	
“JHALL” Means Hot in Bengali. This Chicken or Lamb preparation uses as a main ingredient Fresh Green Chillies. Other Spices include Ginger, Onion and Garlic.		
<b>KARAH</b>	£8.95	
This Chicken or Lamb dish takes its name from an iron Wok like utensil in which it is cooked and served. Flavoured with Green Peppers, Tomatoes and Spices. Garnished with fresh Ginger and Coriander.		
<b>MAKHANI (TIKKA MASALA)</b>	£8.95	
Diced Chicken or Lamb marinated in Yoghurt, partially cooked in the Tandoor and then gently simmered in a special Moghisi Sauce, consisting of Cream, Yoghurt, Almonds and a hint of Fresh Fenugreek		
<b>KHADARY</b>	£8.95	
Diced Chicken or Lamb marinated in Yoghurt, baked in the Tandoor then gently cooked with Minced Meat, Tomatoes, Onions, Green Peppers and Oriental Spices		
The above dishes can be served with King Prawn if requested		£10.95
<b>ROYAL DISH</b>	£8.95	
Chicken or Lamb cooked in Coconut-Milk and Cream - A Mildly Spiced dish served with a Salad as well.		
<b>JAIPURI</b>	£8.95	
Slices of Lamb or Chicken, cooked with Medium Hot Spices and Green Herbs. Served in a Tomato based Sauce with Herbs and Papor.		
<b>GOSHT KALIA</b>	£8.95	
This Highly Spiced Lamb or Chicken dish is cooked in an iron Souk with Potato, Onions, Ginger, Peppers and Fresh Chilli. This is one of our HOT Dishes		
<b>LAMB PASANDA (BEATEN SLICED LAMB)</b>	£8.95	
Sliced Lamb or Chicken cooked in Fresh Cream, Cultured Yoghurt and Mixed Ground Nuts, Flavoured with Nutmeg and Mace. A Very Mild Dish		
<b>BADAAMI GOSHT</b>	£8.95	
Chefs special recipe for Young Lamb. Cooked with Yoghurt and Spices. Garnished with Almonds, (Badaami is the word for Almonds used throughout the Indian Subcontinent).		

## SEBZ-E-BAHAR (VEGETABLES) SIDE DISHES

<b>NIRAMISH (VEGETABLE CURRY)</b>	£3.25
A popular dish in Bangladesh, Prepared with Fresh Seasonal Vegetables, using the minimum of Spices and Flavoured with Fried Garlic and Green Chillies - Medium Hot	
<b>MUTTAR PANEER or SAAG PANEER (PEAS or SPINACH WITH CHEESE)</b>	£3.25
Cubes Of Fresh Home Made Cottage Cheese cooked in a Spicy Sauce with Green Peas or Spinach.	
<b>BAINGAN TORKARI (AUBERGINE)</b>	£3.25
Slices of Aubergine prepared in a Spicy Sauce of Turmeric, Chillies, Tomatoes and Paprika, Hot to Taste.	
<b>SAAG (SPINACH)</b>	£3.25
Fresh Spinach lightly cooked with Fresh Herbs	
<b>DAL TARKA (LENTILS)</b>	£3.25
A variety of Lentils and Pulses, cooked with Herbs and Garlic.	
<b>FRESH BHINDI (OKRA)</b>	£3.25
Fresh Okra, (Ladies Fingers) cooked with Spices	
<b>ALOO GOBI (POTATO and CAULIFLOWER)</b>	£3.25
Potatoes and Cauliflower cooked with Ginger and Medium Spices.	
<b>ALOO DHOM (SPECIAL SPICED POTATO)</b>	£3.25
Potato fricasseed in a very Special blend of slightly Hot Spices.	
<b>ALOO SAAG (POTATO and SPINACH)</b>	£3.25
Potatoes and Spinach Cooked with Ginger and Medium Spices.	
<b>BOMBAY POTATO</b>	£3.25
Potatoes cooked with Ginger, Tomatoes and slightly Hot Spices.	
<b>MUSHROOM BHAJI</b>	£3.25
Mushrooms cooked with Onion and Medium Spices.	
<b>CHANA MASALA (CHICK PEAS)</b>	£3.25
<b>RAITHA</b>	£2.00
A traditional side dish to cool the palate, Mildly Spiced Yoghurt with Chopped Cucumber and Onion	
<b>ONION BHAJI</b>	£3.00
<b>MEAT or VEGETABLE SAMOSA</b>	£3.00

### SPECIAL DISHES (HOUSE SPECIAL)

The following dishes are served with Pilau Rice

<b>CONTINENTAL KARAI</b> An assortment of Chicken Tikka, Lamb Tikka, King Prawn and Sheek Kebab, cooked in a rich Medium Spiced Sauce with Peppers, Onions, Tomatoes, Garlic and Ginger.	£12.95	<b>MASALA MIX</b> An assortment of Chicken Tikka, King Prawns and Lamb cooked with a variety of Special Spices in a rich Almond sauce. A sweet and sour dish garnished with Cream and sliced Almonds.	£11.95
<b>BENGAL CHICKEN</b> Chicken Tikka cooked with Spinach and Chick Peas in a Medium Hot Sauce.	£8.95	<b>CHICKEN or LAMB CHILLI MIX</b> Chicken or Lamb cooked in a rich, Spicy sauce with sliced Green Chillies	£9.95
<b>CHICKEN PALAK PANEER</b> Chicken Tikka cooked in a Medium Spiced Sauce with Spinach, Cheese and Onions.	£8.95	<b>CHICKEN or LAMB MALAI</b> Ground Almonds, Fresh Cream – special Sauce, a Mildly special dish in true Mohul tradition.	£8.95
<b>JEERA CHICKEN</b> Chicken Tikka cooked with Cumin Seeds, Coriander and Aromatic Spices in a rich Medium Hot flavoured sauce.	£8.95	<b>KOHINOOR</b> King prawns cooked with Mushrooms and Spinach in a rich, Medium Spiced Garlic Sauce, garnished with Fried Onions.	£11.95
<b>SUPREME JHALFREZI (DELIGHT)</b> Chicken Tikka and King Prawn cooked in a rich Medium Spiced sauce with Peppers, Onions and Fresh Green Chillies.	£11.95	<b>LITTLE INDIA SPECIAL</b> Whole Spring Chicken cooked with Onions, Tomatoes and Green Peppers in a rich Medium Sauce. Served with Keema Rice.	£11.95
<b>CHICKEN or LAMB LAZEEZ</b> Boneless Chicken pieces grilled with chopped Tomatoes, Onions, Green Pepper, Fresh Garlic and Coriander.	£8.95	<b>GARLIC CHICKEN</b> Chicken Tikka cooked together with plenty of Fresh Garlic and Herbs in a Medium Spiced sauce with finely chopped Onions	£8.95
<b>CHICKEN SHILPA</b> A whole Spring Chicken marinated and baked in a clay oven and cooked with Tomatoes, Green Peppers, Garlic and Ginger. Garnished with Coriander and served with Keema Rice.	£11.95	<b>CHICKEN or LAMB NIHARI</b> Chicken or Lamb Tikka cooked with a Special Sauce, Fresh Garlic, Coriander and Chick Peas. Slightly Hot, garnished with Onions and Green Peppers.	£8.95
<b>CHICKEN DARJEELING</b> A whole Spring Chicken marinated and baked in a clay oven and then cooked again with Special Spices, served with Special Fried Rice.	£11.95	<b>BUTTER CHICKEN</b>	£8.95
<b>THAI SELECTION</b> Curry Rice Thai style. Diced Chicken cooked with Spring Onions. Garlic, Ginger, Green Chillies and Sweet Corn.	£10.95	<b>SUPREME BALTI</b>	£11.95
		<b>TROPICAL BALTI</b>	£10.95
		<b>TROPICAL BIRIANI</b>	£10.95
		<b>LAMB SHANK</b>	£8.95

THE FOLLOWING SPECIAL DISHES ARE UNIQUE TO LITTLE INDIA.  
PLEASE ASK FOR A DESCRIPTION OF THE MEAL

<b>CASCHI BIRYANI</b> (three to four people) *	£50.00	<b>CHICKEN or LAMB HALIM</b>	£10.95
<b>SHIKANDRI LAMB</b> (two people) *	£50.00	<u>SPECIAL FISH DISHES</u>	
<b>AMIRI CHICKEN</b> (two to three people) *	£50.00	<b>SALMON SALON</b>	£10.95
<b>CHICKEN RIMJIM</b>	£10.95	<b>SALMON BIRAN</b>	£10.95
<b>CHICKEN BHOYDA</b>	£10.95	<b>RUFCHANDA BIRAN</b> (Bengali fish)	£10.95
<b>NOWABI CHICKEN</b>	£10.95	<b>AYER BHUNA</b> (Bengali fish)	£10.95
<b>AKHNEE (LAMB)</b>	£10.95	* THESE DISHES MUST BE ORDERED IN ADVANCE	

### **BANGLADESHI SPECIALITIES**

BANGLADESH IS ON THE RIVER GANGES DELTA AND IS RICH IN FISH. THE FIELDS ABOUND WITH FRESH VEGETABLES, FRUIT AND HERBS AND IN PARTICULAR MUSTARD - THE OIL OF WHICH IS USED IN COOKING AND THE SEEDS IN FLAVOURING THE MANY FISH DISHES. WE OFFER HERE SOME TRADITIONAL BANGLADESHI DISHES. INCLUDING: FRESH FISH AND VEGETARIAN DISHES.

<b>BORO CHINGRI MALAI (KING PRAWNS)</b>	£10.95
Succulent King Prawns cooked in Onion, Garlic, Coconut Milk and Cream. A Mildly Spiced dish in true Moghul tradition.	
<b>SHORSHE BATA CHINGRI (PRAWNS)</b>	£6.95
Prawns cooked in a Bangladeshi Style Hot sauce, using Crushed Mustard Seeds, Ginger, Garlic and Green Chilli.	
<b>BORO CHINGRI BHUNA (KING PRAWN)</b>	£10.95
Bangladeshi King Prawns in a Rich Sauce of Onions, Tomatoes, Green Peppers and Sliced Ginger.	
<b>BORO CHINGRI MASALA (TANDOORI KING PRAWN MASALA)</b>	£10.95
King Prawns marinated in Yoghurt, partially cooked in the Tandoor and then gently simmered in a special Moghlai Sauce, consisting of Cream, Yoghurt. Almonds and a hint of Fresh Fenugreek.	
<b>MURGH REZALA (CHICKEN REZALA)</b>	£8.95
A delicate but Rich Sauce, is the main feature of this Chicken dish, where Saffron, Green Chillies, Almonds and Yoghurt have been generously used	
<b>BATER-E-KHAS</b>	£8.95
Quails cooked with Mild Spices and served Medium Dry. A Moghul delicacy.	
<b>METHI GOSHT (LAMB WITH MINT)</b>	£5.95
Lamb deliciously cooked with Mint, Onion and Indian Herbs.	
<b>SAAG GOSHT (SPINACH and LAMB)</b>	£5.95
Sliced Lamb cooked with Spinach and a selected range off Oriental Spices with Garlic.	

### **SHEERMAL-E-SHAHI (RICE AND BREADS)**

<b>SPECIAL FRIED RICE</b>	£2.75
The finest Basmati Rice, Flavoured with Saffron and cooked with Flaked Almonds and Carrot.	
<b>PILAU RICE</b>	£2.50
Fried Basmati Rice, Flavoured with Saffron.	
<b>BHAAT (PLAIN RICE)</b>	£2.50
Basmati Rice, cooked in a steamer. Firm and fluffy to bring out its Delicate Flavour.	
<b>FRIED RICE</b>	£2.75
The finest Basmati Rice Flavoured with Saffron, fried with Mushrooms or Peas or Vegetables or Egg or Coconut or Keema	
<b>PIYAZI KULCHA</b>	£2.50
Unleavened Bread, baked in the Tandoor, topped with chopped Onions.	
<b>NAAN</b>	£2.00
Leavened Bread baked in the Tandoor oven.	
<b>CHEESE NAAN</b>	£2.50
<b>GARLIC NAAN</b>	£2.50
<b>STUFFED PARATHA</b>	£2.75
<b>PARATHA</b>	£2.50
Buttered Naan Bread.	
<b>KEEMA NAAN</b>	£2.50
Naan Bread, stuffed with Minced Lamb, Medium Spiced.	
<b>PESHWARI NAAN</b>	£2.50
Naan Bread stuffed with Almond Paste and Fruit. Baked in the Tandoor	
<b>ROTI</b>	£2.50
Unleavened Wholemeal Bread baked in the Tandoor	
<b>CHAPATTI or PURI</b>	£1.50
<b>PAPADOMS</b>	£0.50
Wafer Thin Bread, Spiced and Fried until crisp.	
<b>CODIMONS (CHUTNEY, PICKLE ETC.)</b>	£0.50

**THE MORE COMMON DISHES OF INDIAN COOKING KNOWN TO THIS AREA ARE ALSO AVAILABLE ON REQUEST SUCH AS:**

(These dishes do not include Rice)

	CHICKEN	LAMB	CHICKEN OR LAMB TIKKA	PRAWN	KING PRAWN	VEGETABLE
<b>ROGAN JOSH</b>	£5.95	£5.95	£6.95	£6.50	£9.95	£4.95
<b>MADRAS</b>	£5.50	£5.50	£6.50	£6.50	£8.75	£4.50
<b>VINDALOO</b>	£5.65	£5.65	£6.50	£6.50	£8.95	£4.60
<b>KORMA</b>	£5.60	£5.60	£6.50	£6.50	£8.75	£4.60
<b>PATIA</b>	£5.50	£5.50	£6.50	£6.50	£8.75	£4.60
<b>DUPIAZA</b>	£5.50	£5.50	£6.50	£6.50	£8.85	£4.60
<b>BHUNA</b>	£5.60	£5.60	£6.50	£6.75	£8.85	£4.65
<b>DHANSAK</b>	£5.95	£5.95	£6.95	£6.95	£8.95	£5.50
<b>BALTI</b>	£6.95	£6.95	£7.95	£7.95	£9.95	£6.50
<b>MASALA</b>	£6.00	£6.00	£8.45	£7.95	£8.50	£6.50
<b>BIRIANI</b>	£7.95	£7.95	£8.50	£8.50	£9.95	£6.50
<b>SAAG</b>	£5.55	£5.55	£6.50	£6.50	£8.80	£4.60

**FOOD TYPES & STYLES**

ALOO - Potato with light spices and fresh coriander.	KOFTA KIEV - Seasoned meatball with centre of tomato relish.
BALTI - Cubes of lamb/chicken/vegetables marinated, charcoal grilled and simmered in a rich sauce (medium hot).	KORMA - Rich curry with cream and assorted nuts and spices (Very mild).
BENGALI RISSOLES - Cakes of potato, onion, tomato and light spices, deep-fried.	LEMON CHICKEN - Cubes of chicken in a sweet and sour lemon sauce (Very mild).
BHAJI - Pan-fried, with onions, garlic and a touch of spice.	MADRAS - Hot curry dish.
BHUNA - Dry curry dish, medium with tomato.	MALAYA - Medium with pineapple.
BHINDI - Ladies' fingers (Okra).	MASALA - Diced tikka in fiery-red spiced Masala sauce (Mild).
BIRIANI - Main dish of rice, onion and spice, fried with chosen accompaniment.	MUSHROOM - Medium flavoured curry.
BOMBAY POTATO - Chunks of potato in a tomato and curry sauce.	PAKORAS - Mixed vegetables dipped in a light batter and deep-fried.
BRINJAL - Aubergine.	PASANDA - Creamy sauce with herb and wine (Very mild).
BUTTER CHICKEN - Cubes of marinated chicken, fried in butter with added sauce of cream (Mild).	PATIA - Sweet, a touch hot, with tomatoes.
CEYLON - Fairly hot, with coconut.	PHALL - The hottest curry (Not for the faint hearted).
CHANA - Medium, with soft chickpeas.	RAITA - Chutney of vegetables tossed in refreshing yoghurt.
CURRY - Traditional, medium-spiced dish.	RASMI KEBAB - Kebab inside omelette casing.
DALL - Lentils.	RHOGAN - Marinated cubes in gravy of ghee, tomato and spinach
DHANSAK - Cooked in sauce of lentils with herbs and spices, sweet and sour.	SAAG - Medium, with spinach.
DOPIAZA - Cooked with extra onions	SHAMI KEBAB - Seasoned mince shaped into rissoles.
GARLIC CHICKEN/LAMB - Cooked in lightly seasoned and spiced gravy with strong garlic flavour (Very mild).	SHIM - Medium, with runner beans and tomato.
GOBI - Cauliflower.	SHASLIC CHICKEN - Skewered chicken, marinated spices, tomatoes, capsicums and onions.
GOSHT - Lamb (Meat).	SHISH KEBAB - Skewered kebab.
HASINA (LAMB) - Cubed meat, marinated then barbecued on skewer with onion, capsicum, pepper and tomato.	TARKA DALL - Lentils garnished with garlic and spices.
JHALFREZI - Stir-fried with extra onion and green peppers in a spicy sauce.	TIKKA - Diced and marinated then barbecued.
KARAI - Stir-fried in Karai with a sauce of tomatoes, onions and spices.	VINDALOO - Curry dish from Goa (Very hot).
KEEMA - Minced meat.	

We accept all major credit and debit cards.  
Personal cheques are accepted to the limit of an accompanying bankers card.  
Company cheques are accepted by arrangement.  
The Management reserves the right to refuse admission or service.  
Menu valid from 14 July 2008, all other menus superseded.

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